



LMN201

Linear Head



LH LMN201 Linear Head Owner's Manual

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LH LMN201 Linear Head



Product Specifications:

- **Model:** XYZ123
- **Power:** 120V, 60Hz
- **Dimensions:** 10 x 8 x 6 inches
- **Weight:** 5 lbs
- **Material:** Plastic

Product Usage Instructions

1. Setup:

Place the product on a flat, stable surface near a power outlet. Ensure proper ventilation around the product.

2. Power On:

Plug the power cord into a suitable power outlet. Press the power button to turn on the product.

3. Operating Modes:

Refer to the user manual for information on different operating modes and settings available on the product.

4. Maintenance:

Regularly clean the product using a damp cloth. Avoid using harsh chemicals or abrasive materials that may damage the surface.

Frequently Asked Questions

Q: How do I change the settings on the product?

A: To change settings, navigate to the menu using the control panel and follow the instructions in the user manual.

Q: What should I do if the product stops working suddenly?

A: Check the power supply, fuse, and connections. If the issue persists, contact customer support for assistance.

Q: Can I use the product outdoors?

A: This product is designed for indoor use only. Using it outdoors may damage the product and pose safety risks.

PREMISE

- Lian Huat invites you to read carefully this manual and follow it thoroughly.
- We do not answer for any damage to persons and/or things, caused by a misuse of the machine due to the non-observance of the suggestions contained in this manual.

WARRANTY

Lian Huat guarantees that the machine has been tested and that the guaranteed warranty is 12 (twelve) months, excluding all the electrical parts. To cancel protective parts of the machine, especially the safety devices, makes the guarantee lapse and consequently does not answer for any damage to persons and/or things due to this pilfering or cancellation.

When delivery, check immediately if the machine has been damaged during the transport and, in such case inform the forwarder at your earliest convenience; check that the eventual required optional are complete, and if this is not the case inform writing within and beyond 3 days.

BEFORE USING THIS MACHINE, READ CAREFULLY THIS PRESENT INSTRUCTION MANUAL.

CONDITION

- Read carefully all the safety precautions.
- Before starting, familiarize yourself with the operation of the equipment.
- Successful and safe use of this machine depends on the correct: installation, commissioning, operation, and maintenance.
- This machine works on 415V (3 phases + N + E) alternating voltage and contains parts with electrical connection.
- Only personnel with appropriate qualifications should work with this equipment.
- Installation and preparation of this equipment should only be executed by persons with the right qualifications.
- This person must be acquainted with all the warnings and operating procedures described in this manual.

SAFETY PRECEPTS

- Make sure that the location selected for the equipment is safe, protected from moisture, and splash and drip-proof.
- Children and the general public must be prevented from accessing or approaching the equipment.
- This equipment may only be used for the purpose specified by the manufacturer.
- Unauthorized modifications and the use of spare parts or accessories that are not sold or recommended by the manufacturer of the equipment are not permitted.
- Keep this manual within easy reach and give it to all users.

DEFINITIONS

QUALIFIED PERSONS

For this manual:

- A qualified person is someone familiar with the installation, construction, operation, and maintenance of the equipment and with hazards involved.
- In addition, the person must be trained and authorized.
- **DANGER**
 - **For this manual:**
Danger indicates that loss of life, severe personal injury, or substantial property damage will result if proper precautions are not taken.
- **WARNING**
 - **For this manual:**
Warning indicates that loss of life, severe personal injury or substantial property damage can result if proper precautions are not taken.
- **CAUTION**
 - **For this manual:**
Caution indicates that minor personnel or property damage can result if proper precautions are not taken.
- **NOTE**
 - **For this manual:**
Notes merely call attention to information that is especially significant in understanding and operating the machine.

OPERATION CONTROL

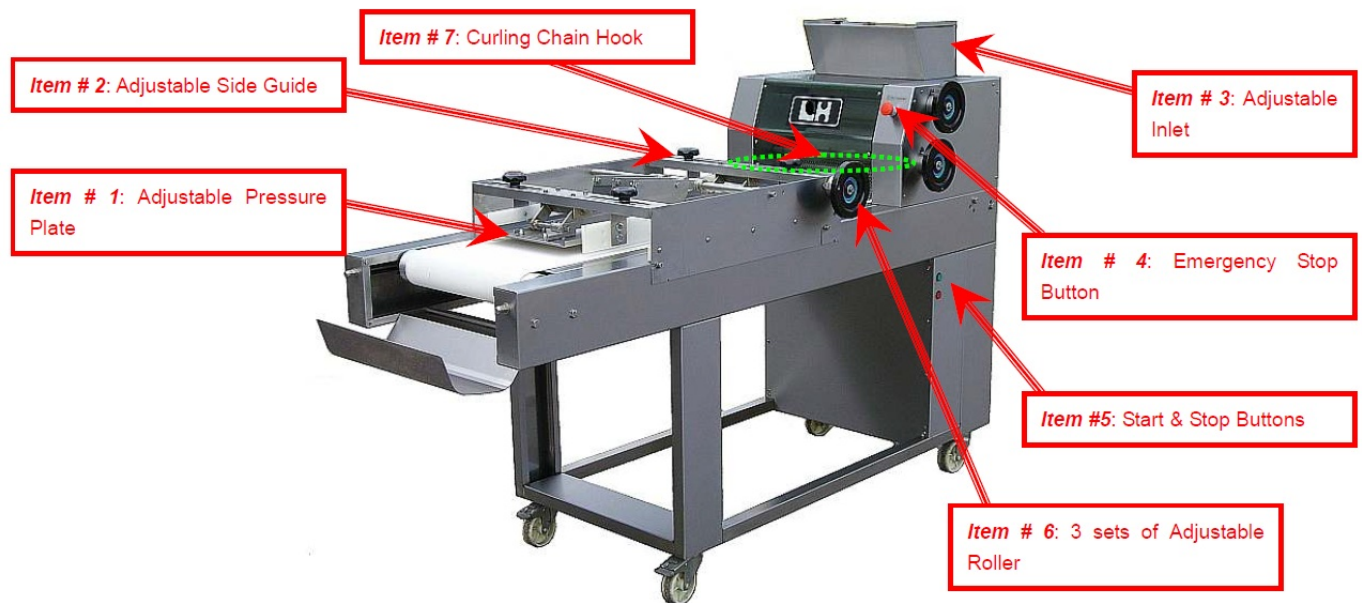
TECHNICAL SPECIFICATION

- **Electric Power:** 415 Vac Three Phase; 50 Hz
- **Current Ampere:** 7A
- **Motor:** 1 HP
- **Dimension (W x L x H):** Approx. 714 x 2057 x 1080 mm
- **Weight:** Approx. 280 kg
- **Product Weight:** 200 – 1200 grams

FEATURE

- Two sets of adjustable rollers
- Stainless steel curling chain
- Adjustable pressure plate
- Adjustable side guiding
- Adjustable inlet
- Wheels OR Handles for easy moment

GENERAL



BREAD MOULDING

- Remove excess flour dust from the conveyor belt when changing from various pressure plate sizes. Space is provided for storing pressure plates under the conveyor table when certain sizes are not used
- The bread molding attachment will fit the machine and production table models.
- Position the bread molding attachment slots to the conveyor table studs. Slide the bread molding attachment away from the sheeting head. Place the appropriate curling chain onto the front scraper hook → light for buns and rolls and heavy for larger bread products.

You are ready to begin bread molding!

- To mold bread, place the dough pieces on item #3 “Adjustable Inlet”, using the side guides for positioning. It may be necessary to flatten the dough slightly to allow for smooth flow into the sheeting rollers. The dough will be sheeted through the sheeting rollers and will exit onto the conveyor belt. The sheeted dough pieces will be “curled” as they travel under the curling chain and the pressure plate will “mold” the product as it passes under the bread molder attachment.
- Due to the difference in nature of various doughs, it may be necessary to do some experimenting with the position of the pressure plate relative to the conveyor belt. The correct setting is determined when the sheeted dough piece is molded to the exact width of the pressure plate. When the correct setting is determined, it should

be noted so that the product can have that same starting point.

DOUGH SHEETING

- There are two independent sets of sheeting rollers on the Machine. Regardless of the product being sheeted, the machine rollers should be set progressively.
- The Machine may require several passes to be completed. Before each pass, the roller setting should be reduced until the desired thickness is achieved.
- The machine requires the first set of rollers to be set with a slightly wider gap than the second set. In most cases, the top set of rollers should not be set more than one-half points larger than the lower set of rollers. In this manner, the dough piece is sheeted down in two gentle stages.
- To obtain uniformity of the finished product, uniform pieces must be prepared for feeding to the machine. The dough should be taken from the bowl in approximately 10-pound pieces, put on a bench, and shaped into a rectangle. With the least amount of handling, the pieces should be shaped uniformly in length, width, and thickness, and should fit 2/3 of the width and full length of a standard baking sheet.
- Keep pieces as free from wrinkles as possible (let it have 20-30 minutes intermediate proof before feeding the machine).

CONTROL

This machine is operated by a set of simple designed buttons, which are:

- Emergency Stop Button, Item #4.
 - This button is used to stop the machine immediately if any danger happens.
- Start Button, Item #5.
 - This button is used to start the machine.
- Stop Button, Item #5.
 - This button is used to stop the operation.

MAINTENANCE AND CLEANING

This machine needs to be cleaned regularly to maintain its cleanliness and hygienic level. Therefore it is advised to clean the machine at the end of each production.

The following must be carried out before any cleaning takes place:

- Run the equipment so that the press rollers and conveyor are moving.
- Blow out the dough leavings at the press rollers and conveyor by using an air gun.
- Cut off the power when finishing the air blower cleaning process and before cleaning the press rollers using a damp cloth.

The outer steel surface of the equipment may be cleaned using a damp cloth, with common household cleansers if needed, and then dried. We do not recommend using scratchy, abrasive, or corrosive products, which could damage the surfaces. Additional care may be taken by using products specifically developed for cleaning steel. In this case, follow the label instructions for the product.

DANGER

Do not clean the press rollers without disconnecting the electric power.

BREAKDOWN MEASURES

Should a breakdown occur despite proper use of the equipment, shut off the equipment, close all connections, and call an authorized technician from the customer service center.

EXTENDED DOWNTIME MEASURES

Whenever the equipment is to remain unused for prolonged periods (seasonal closing, vacation, etc.), we recommend cleaning it according to the instructions above and drying it immediately. Disconnect all electrical devices!

MAINTENANCE

The following points should be maintained periodically.

- The chain should be greased monthly.
- Conveyor belt adjustment should be done if necessary.
- The main motor gear oil should be checked.
- Ball bearings should be greased monthly.

WARNING

Any cleaning or maintenance operation should be carried out only when the appliance is unplugged from the mains supply;

SAFETY

- This machine is equipped with several important safety features.
- **Warning:** Do not operate this machine without all of these safety features installed and operational.

ELECTRICAL DEVICE

The electrical circuit diagram of the long molder machine can be examined as attached to this manual.

SOUND LEVEL

The machine runs according to the wheel and V-belt principle therefore the noise level is almost 70 dB and complies with CE regulations.

SAFETY WARNING



- The most dangerous parts of the molder machine are the rollers.
- **Warning:** Never operate the machine unless you assemble the up cover on it.



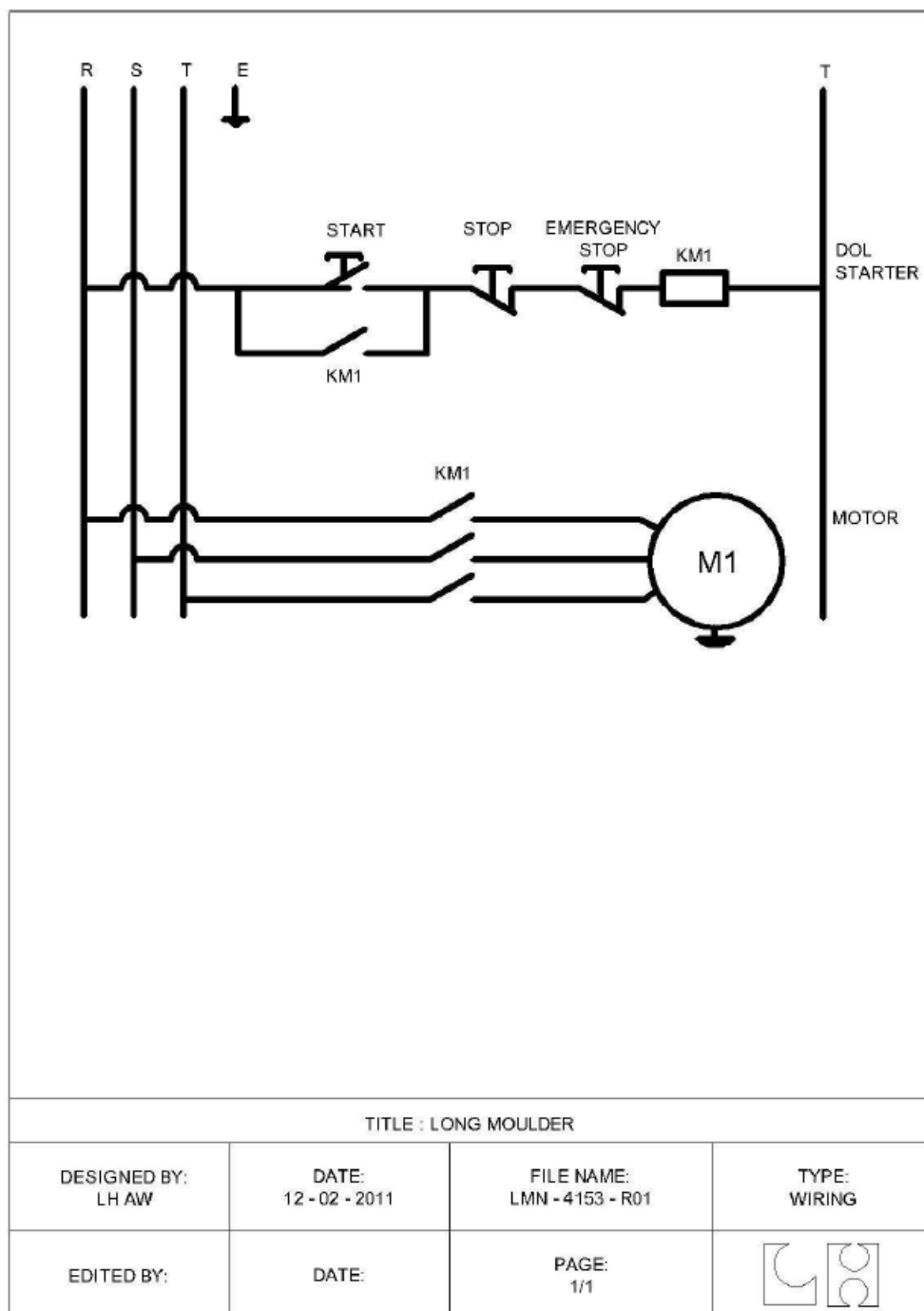
WARNING

Please be aware of the warning sign!! Do not put your hands into the molder's inlet during operation or without cutting off the power of equipment.


**NOTE**

Please make sure that the blades are properly fixed before operating the equipment. Failure to do so may damage the conveyor.

ELECTRICAL DRAWING



Documents / Resources

	<p>LH LMN201 Linear Head [pdf] Owner's Manual LMN201 Linear Head, LMN201, Linear Head, Linear Head, Head</p>
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References

- [User Manual](#)

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